

SUMMARY

Preparation method for minced meat products, with addition of feta type cheese and incorporation of olive oil

5 A) Preparation method for minced meat products with the addition of feta dispersed throughout the product and the incorporation of olive oil, which involves the following stages: (a) mixing of meat with water, salt, breadcrumbs and plant fibres (b) addition of olive oil and mixing (c) addition of feta (d) mixing and refrigeration application with CO₂ (e) forming of the mixture (f) heat treatment and (g) deep-freezing of the product.

10 B) Preparation method for minced meat products filled with a feta filling and incorporation of olive oil, in line with method (A), by replacing stages (c) and (e) with stage (e'), forming of the meat pulp and filling with feta in an extruder type machine.

The products prepared in line with the aforementioned methods have exceptional solidness, as far as structure is concerned, and retain the organoleptic characteristics of the feta contained in the products and the physical-chemical characteristics of the olive oil.

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